

THANKSGIVING 2018

A TRADITIONAL FEAST WITH ALL THE TRIMMINGS

APERITIVO

CHAMPAGNE HOLIDAY TOAST

FRIED ARTICHOKE ALLA GIUDEA

APPETIZERS

SEAFOOD RISOTTO

scallops, shrimp, calamari

ORGANIC BUTTERNUT SQUASH SOUP

200 day aged blue cheese, candied walnuts

HARVEST SALAD

*butter lettuce, bartlett pears, cranberries,
pumpkin seeds, cider vinaigrette, dried currants*

PUMPKIN GNOCCHI

parmigiano reggiano, crispy sage

MAIN COURSE

FREE-RANGE HERB-ROASTED TURKEY

*sausage, mushroom & sage stuffing, mashed sweet potatoes,
roasted brussels sprouts, giblet gravy*

DESSERT

TRADITIONAL PUMPKIN PIE

CRANBERRY PECAN PIE

DARK CHOCOLATE MOUSSE

\$68

(excluding tax & gratuity)

full à la carte menu also available